INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 921 | Washington, D. C. | February 13, 1943

RATIONING ORDER FOR PROCESSED FOODS IS ISSUED

Canners Must Register Between March 1 and 10; Consumer Sales Frozen Feb. 21-28 But Sales to Distributors Allowed.

The regulation under which the nation's civilian supply of processed foods will be rationed as a result of wartime shortages is contained in Ration Order No. 13, issued on February 9 by the Office of Price Administration, to become effective February 21. The actual rationing will begin on March 1. No processed foods may be sold to consumers during the freeze period—February 21 to 28—but sales by canners to distributors are permitted by the order during that time. Between March 1 and March 10 every canner must register with OPA by filing Form R-1305. Failure to register will deprive the canner of permission to transact sales. Each canner, on registering, will receive a registration number for use in identifying him on all reports.

The order consists of 19 full pages of three-column type and embraces all rationing requirements, from processor through to consumer. Copies are available at the OPA branch offices.

It starts with a general statement of the need for rationing of processed foods, explains the point rationing system, and tells how consumers obtain processed foods. The following general explanation is then given of how the trade operates under the order:

In order to make sure that all processed foods are accounted for, points must be given up for all sales of processed foods. When a retailer buys from a wholesaler, he gives up to the wholesaler points he got from consumers or from other people to whom he made sales. Similarly, when a wholesaler buys from a producer or importer (called a "processor"), the wholesaler gives up points. Processors then turn over their points to the Office of Price Adminstration—and the points they turn over must match the point value of processed foods they transferred.

It is also important to make sure that supplies of processed foods are evenly distributed and that every person who deals in processed foods has his proper share to sell. This is done by making provision for retailer and wholesaler inventories. No one, however, can get a supply of processed foods for sale unless he is engaged or is about to engage in the business of dealing in them. He must show that he is part of the channel of distribution. Therefore, retailers, wholesalers and processors are required to register under this order and to give information showing the volume of their business.

Retailers register and report only once—at the end of the first month of rationing. They report their sales during that month. Their volume shows how large a supply they need under rationing. A retailer is therefore given an "allowable inventory" which is based on his sales during the first month of rationing. However, to make sure that he has a large enough stock to work with flexibly, his sales are multiplied by a "factor" fixed by the Office of Price Administration, to get his allowable inventory.

Wholesalers also get allowable inventories, based on their sales under rationing. However, in some respects they are treated differently from retailers.

Wholesalers occupy a strategic position in the distribution of processed foods. Many of them have large warehouse space. During the packing seasons, supplies must flow to them freely, since the limited storage space of most processors would otherwise overflow. During those seasons, the problems of storage and warehousing make it important to let wholesalers get large quantities, even if they do not need them all for immediate sale. In other seasons, when supplies are scarce, the amount going to each wholesaler should be reduced, since no storage problem exists and even distribution is important.

Wholesalers are therefore required to report their sales each month. The Office of Price Administration fixes a factor, for each month, to reflect available supplies and proper distribution of them. Each wholesaler then gets a maximum allowable inventory for each month, equal to his sales during the last month, multiplied by that factor.

Any retailer or wholesaler who does not have large enough stocks when rationing begins, can come in during the first month

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LABOR RECRUITMENT PLAN ANNOUNCED

Program Intended To Obtain Help in Canning Areas for Both Harvesting and Processing

The Department of Agriculture announced, February 9, that a labor recruitment program will be started immediately in all counties in which plants for processing perishable fruits and vegetables are located, to assure that labor will be available for harvesting and processing the crops.

Three of the government agencies are collaborating in the program—(1) the USDA Extension Service, (2) Office of Civilian Defense, and (3) the U. S. Employment Service. Washington headquarters of each of these organizations has sent instructions to State headquarters, which in turn is relaying them to the respective county or local representative in the counties in which canneries are located. These instructions advised respectively, (1) the county agricultural agent, (2) the local representative of Civilian Defense, and (3) the local representative of the Farm Placement Division of USES to meet with canners and map out recruitment programs, enlisting the interest of the communities through calls on local civic clubs, business, church and school groups in addition to all available labor on farms to pledge themselves to help get in the crops and get them processed.

This program for recruiting labor for both harvest and canning closely follows the pattern set forth in the pamphlet issued by the Association's Manpower Division entitled

"Getting Labor to Harvest and Process Crops." The Division had made copies available to officials of the three participating agencies who are using them for distribution to their county representatives.

Attention was called to the pamphlet in the bulletin sent out on February 8 to State Extension directors by M. L. Wilson, Director of Extension Work, who urged them to give the recruitment program for canning and harvesting workers immediate attention "since the time for planting canning crops is upon us." The bulletin continues:

We in the Department have met with officials of the War Manpower Commission and of OCD, and with a representative of the canners, and we also discussed the problem with the Committee on Wartime Extension Work on January 30. The canners themselves, starting some time ago, had worked out a canning labor recruiting campaign. I am enclosing a copy of a leaflet in which canners are urged to cooperate in such a campaign. We are sending you enough copies of this leaflet to include one with the letter you send to county agents in the important canning centers. This program will be carried on by the Extension Service in cooperation with the War Manpower Commission and the OCD.

We suggest that you advise the county agents in proper areas to get in touch with the canners and the local representatives of the U. S. Employment Service and the county council of defense, and to arrange with them to promote the organization of a committee of civic-minded persons representing the various local organizations which will carry on a campaign designed to aid in solving local harvest and processing difficulties.

A letter is also being sent by the United States Employment Service and the OCD to their local representatives confirming this cooperative arrangement. State canning associations and local canners are being asked to get in touch with you and your extension agents. In some areas they may already have such plans under way. As we see it, the campaign should be divided into two phases:

(1) Committees should be organized now to give immediate attention to informing local people of the seriousness of the situation that might result if sufficient labor is not available at the proper time, and to emphasize the urgent need for community action. Suitable publicity support should be provided in the local newspapers, on the radio, in posters, in circular letters, and in other ways. A sign-up campaign should be undertaken which will register the names of persons who volunteer their services in harvesting and processing the crops when the proper time comes. It is important that the number of local citizens who volunteer, and perhaps their names also, should be publicized to farmers as a means of assuring them that they need not curtail planting because of anticipated labor shortage. Obviously, to accomplish this result, the recruitment work must be done well before planting time.

(2) A follow-up campaign should be conducted just prior to harvest time, using all the devices possible to maintain interest in the pledges previously given, to get new pledges, and to obtain suitable action in the recruitment of workers. Organization and publicity efforts in the counties should, of course, be reinforced and strengthened by the extension editor through State-wide information support on the radio and in daily and weekly newspapers.

Maine Officers Re-elected for 1943

All officers of the Maine Canners Association were re-elected at the recent annual meeting held at Portland. They are: President, George H. Hall, George H. Hall & Sons, Inc., Dexter; vice president, Clinton W. Davis, Portland Packing Co., Portland; and secretary-treasurer, F. Webster Browne, Brunswick.

WMC CONTROLLED HIRING POLICY

Full Use of Existing Employment Channels To Be Made in Labor Shortage Areas

Paul V. McNutt, War Manpower Commission Chairman, on February 8, issued a statement further explaining the controlled hiring policy adopted by the War Manpower Commission. The 32 areas in which controlled hiring plans will be set up were announced in last week's INFORMATION LETTER.

Wide latitude is given local authorities to set up methods of control that are best adapted to local labor market conditions, and to utilize fully existing private and public hiring channels provided these conform to the standards established in the area employment stabilization plan, Mr. McNutt stated.

"Although this policy gives the Regional Directors authority to centralize all hiring through the U. S. Employment Service, we do not expect that this authority will have to be used except in extreme cases," Mr. McNutt explained. "In fact, the policy specifically instructs the Regional and Area Manpower Directors to make the fullest possible use of existing hiring channels and to integrate these into the manpower program for the area."

Among the agencies specifically mentioned in the policy as eligible to participate in controlled hiring plans are private employers, labor organizations, professional organizations, schools, colleges, universities, technical institutions and government agencies.

Under the policy, Regional Directors may initiate plans to control hiring of workers in certain occupations, when this is necessary to avert or relieve threatened shortages of manpower. The occupations to be subject to the plan will be determined in the area. A controlled hiring plan can be established only as a part of an over-all manpower or employment stabilization program in the area.

The Management-Labor War Manpower Committees in the regions and areas will have considerable influence in determining the nature of the local programs. Regional and Area Manpower Directors are instructed to consult with these committees on the policies, standards and safeguards to be incorporated in the hiring plans. Each plan must also provide for appeals machinery and procedures which will assure a fair hearing for any worker, employer, or other person who feels that the plan has affected him unreasonably or unfairly.

While the plans will differ widely from area to area, all of them must observe the following hiring policies:

1. Workers are to be referred to jobs which will utilize their skills most effectively in the war effort;

2. Priority in referring workers shall be given to employers engaged in essential activities, in the order of the urgency of their activities, provided their labor needs cannot be met by more effective utilization of workers already employed in their plants;

3. A worker whose present or most recent job has been in an essential activity can be hired only for work in another essential activity, and then only when the worker has a statement of availability from his latest employer or from WMC.

4. Hiring and referral of workers shall be based on occupational qualifications essential for the performance of the job and without discrimination on account of race, color, creed, sex, or national origin, except as required by laws relating to citizenship.

5. Insofar as it will not interfere with the effective prosecution of the war effort, no worker will be required to accept or keep a job which is not suitable, and no employer will be required to retain a worker who is incompetent or who fails to conform to reasonable shop rules or standards of conduct.

The policy suggests that very small firms—manufacturing firms with less than eight employees and non-manufacturing with less than 25—should be excluded from the operation of controlled hiring plans. Domestic service and casual employment are specifically excluded except where local circumstances require inclusion of some types of casual work.

PRESIDENT ORDERS 48-HOUR WEEK

Specified for 32 Labor Shortage Areas; Wage-Hour Overtime Provisions Made Applicable

On February 9, 1943, President Roosevelt issued the Executive Order specifying that for the duration of the war no plant, factory, or other place of employment shall be deemed to be making the most effective utilization of its manpower if the minimum work-week is less than 48 hours per week. The Chairman of the War Manpower Commission is authorized to carry out the order, and all other departments and agencies of the Government are directed to require their contractors to comply, or to take any further action which is necessary to effectuate the purposes of the 48-hour work-week requirement. The Executive Order, however, provides that it shall not supersede any provision of the Fair Labor Standards Act which requires overtime.

On the same day, WMC Chairman Paul V. McNutt designated as the areas in which the Executive Order is made applicable to all employment, the same 32 cities in which the employment procedure is governed by the hiring controls, announced in last week's INFORMATION LETTER. Factories in these areas are directed to stop recruiting labor until they achieve a 48-hour week schedule. They are directed not to release workers prior to March 31, but after that date they may release workers after notifying the WMC area representative.

The effect of the Executive Order, and of this directive, upon the canning industry seems, at the present time, to be limited to requiring canneries located in any of the designated areas to reach a 48-hour work-week by March 31. If the operations of such canneries are within either the 7(b)(3) or 7(c) exemptions of the Fair Labor Standards Act, no overtime need be paid. If current operations are not within either of these exemptions, overtime must be paid for all hours worked after 40 per week. It is expected that in large measure the administration of this order and WMC directives will be handled locally in each of the designated areas. Affected canners are, therefore, advised to communicate with the Regional or Area Manpower Directors appointed by WMC.

The list of labor-shortage areas in which the 48-hour week will be established by March 31, together with city environs and suburbs which are included in each case is as follows:

Bath, Maine: Bath, Brunswick (town), Gardiner, Hallowell, Lisbon.

Bridgeport, Conn.: Bridgeport, Fairfield, Milford, Stratford, Trumbull.

Hartford, Conn.: Bloomfield, Canton, East Hartford, East Windsor, Enfield, Farmington, Glastonbury, Hartford, Manchester, Newington, Rockville, Rocky Hill, Simsbury, South Windsor, Suffield, Vernon, West Hartford, Wethersfield, Windsor, Windsor Locks.

New Britain, Conn.: Berlin, Bristol, New Britain, Plainville, Plymouth.

Portsmouth, N. H.: Amesbury, Mass., Dover, N. H., Exeter, N. H., Farmington, N. H., Kittery, Maine, Newburyport, Mass., Newmarket, N. H., Portsmouth, N. H., Rochester, N. H., Somersworth, N. H., South Berwick, Maine, York, Maine.

Springfield, Mass.: Agawam, Amherst, Belchertown, Chicopee, Easthampton, East Longmeadow, Hadley, Holyoke, Longmeadow, Ludlow, Monson, Northampton, Palmer, South Hadley, Springfield, Ware, Warren, Westfield, West Springfield, Wilbraham.

Waterbury, Conn.: Cheshire, Haugatuck, Thomaston, Waterbury, Watertown.

Buffalo, N. Y.: Buffalo, Depew, East Aurora, Gowanda, Hamburg, Kenmore, Lackawanna, Lancaster, Lockport, Niagara Falls, North Tonawanda, Sloan, Springville, Tonawanda, Williamsville.

Somerville, N. J.: Bound Brook, Manville, Raritan, Somerville.

Baltimore, Md.: Baltimore.

Elkton, Md.: Elkton.

Hampton Roads, Va.: Norfolk, Phoebus, Portsmouth, South Norfolk, Virginia Beach, Williamsburg.

Washington, D. C.: Alexandria, Va., Arlington, Va., Falls Church, Va., Greenbelt, Md., Hyattsville, Md., Mt. Rainier, Md., Takoma Park, Md., Washington, D. C.

Akron, Ohio: Akron, Barberton, Cuyahoga Falls, Medina, Tallmadge, Wadsworth.

Dayton, Ohio: Dayton, Eaton, Fairfield, Miamisburg, Oakwood, Springfield, Urbana, Xenia.

Detroit, Mich.: Allen Park, Berkley, Centerline, Clawson, Dearborn, Detroit, Ecorse, Ferndale, Garden City, Grosse Pointe, Grosse Pointe Farms, Grosse Pointe Park, Grosse Pointe Woods, Hamtramck, Highland Park, Inkster, Lincoln Park, Melvindale, Northville, Pleasant Ridge, Plymouth, River Rouge, Royal Oak, Trenton, Wayne, Wyandotte, Ypsilanti.

Manitowoc, Wisc.: Manitowoc, Two Rivers.

Sterling, Ill.: Dixon, Morrison, Oregon, Rochelle, Rock Falls, Sterling.

Brunswick, Ga.: Brunswick.

Charleston, S. C.: Charleston, Summerville, Walterboro.

Macon, Ga.: Fort Valley, Macon, Milledgeville.

Mobile, Ala.: Mobile, Prichard.

Panama City, Fla.: Panama City.

Pascagoula, Miss.: Biloxi, Gulfport, Moss Point, Pascagoula, Pass Christian.

Wichita, Kans.: Augusta, El Dorado, Newtown, Wichita.

Beaumont, Texas: Beaumont, Orange, Port Arthur, Silsbee.

Cheyenne, Wyo.: Cheyenne, Wyoming.

Ogden, Utah: Brigham, Ogden.

Las Vegas, Nev.: Boulder City, Las Vegas, Midway, North Las Vegas, Whitney.

Portland, Oreg.: Camas, Wash., Hillsboro, Oreg., Oregon City, Oreg., Portland, Oreg., St. Helens, Oreg., Salem, Oreg., Vancouver, Wash.

San Diego, Calif.: Chula Vista, Coronado, Escondido, Le Mesa, National City, Oceanside, San Diego.

Seattle, Wash.: Auburn, Bremerton, Enumclaw, Port Orchard, Renton, Seattle, Shelton.

PROGRAM FOR CERTIFYING PROCESSORS

Additional Details On Price Support Presented in Memorandum to State War Boards

Further details in connection with the Food Production Administration's program for certification of processors and prices to be paid growers, are contained in a memorandum sent by Director M. Clifford Townsend to State War Board Chairmen on February 11. The memorandum sets forth the responsibilities of the State and County War Boards in certifying canners of peas, corn, tomatoes, and snap beans and processors of any additional crops that may be brought into the Department of Agriculture's support program. Following are excerpts from the memorandum that furnish details on the general announcement published in the INFORMATION LETTER for January 30:

The Secretary has announced the 1943 program of price supports to farmers producing tomatoes, green peas, sweet corn, and snap beans for processing. The provisions of this memorandum will apply to any additional processing vegetable crops that may be later included. The vegetable program for processing has been expanded in 1943 to include canners, quick freezers, and dehydrators. The purpose of this memorandum is to set forth the responsibilities of the agencies involved in the development of the program, particularly those of the State and County USDA War Boards.

State USDA War Boards will certify processors who apply for certification and who agree to pay by contract to growers at least the minimum prices. The certification phase will be carried out in a manner similar to the 1942 program. * * * Processors who meet minimum price requirements will be assisted by State and County War Boards in obtaining the necessary acreage. If adequate acreage cannot be obtained after War Boards have exhausted all means of obtaining an adequate acreage, the processor will be certified.

State War Boards should require applications for certification to be made to the County War Board in which the processor's plant is located and the recommendation of the County War Board should be obtained before its transmittal to the State War Board for final approval. Separate applications will be made by each processor for each plant operated and for each crop processed.

Grower prices indicated in this memorandum as minimum prices are the lowest field run prices which a processor can pay growers by contract and be eligible for certification. Processors and growers may negotiate contracts at higher prices. The grower's only assurance of receiving price support is through a contract with a certified processor. The Department is not guaranteeing the specified prices to individual growers. The contractual relationship is required in order that supplies of the commodities will be available to processors, that supplies will be produced in areas where processing facilities are available and to prevent unnecessary waste.

Where purchases are made on the basis of grades (a) the State War Boards may determine the prices to be paid for each grade, or (b) each processor will be required to furnish data showing that his grade prices will return to the grower at least the minimum field run prices for the commodity on the basis of the proportion of each grade contained in an average season's deliveries. Where purchases are made on the basis of grade, growers should be advised that the actual price received for the crop may be more or less than the minimum price depending upon the quality of the commodity delivered.

The minimum prices for delivery to a major assembly point will be the minimum price for the area in which the major assembly point is located. When a processor obtains supplies for any plant from more than one State, the minimum price for certification shall be based upon the location of the major assembly points. In such cases, mutual cooperation of the War Boards of the States involved is desirable in order to maintain uniformity. Each plant will be certified by the State War Board in which it is located. In the case of green peas, the viner will be considered as the major assembly point. For other crops, a major assembly point is a point where several producers customarily deliver the crop for loading and shipment to the processor's plant. State War Boards shall determine if a point is a major assembly point in cases where a difference of opinion between growers and processors exist.

Subject to maximum price regulation, maximum charges for seed, plants, fertilizer, other materials, and services should be determined by State War Boards in those areas and for the crops for which it is customary for processors to furnish such materials and services to growers. The minimum prices to growers for 1943 were advanced to cover the actual increase in cost of these items above 1942 costs. Consequently, charges made by processors may be increased over 1942 charges by the amount of increase in cost as determined by State War Boards. If field containers are customarily furnished by the processor and charge made for their use, the State War Board will determine the maximum rental charges and the maximum charges for breakage or failure to return.

Appeals may be made by affected growers or affected processors of the decisions of State War Boards within 15 days of the date such decision is made. Such appeals must be submitted to the Director of the Food Production Administration in writing.

The Minimum grower prices and basis of purchase for the following crops are:

TOMATOES

Minimum prices are established on field run tomatoes—a combination of grades 1, 2, and culls. Tolerance for culls will follow customary practice in the area. The following are minimum field run prices:

$27—New Jersey, Delaware, Maryland, Virginia, West Virginia and Southern Pennsylvania.

$25—Washington, Oregon and Northern Idaho.

$25—For round canning tomatoes in Northern and Central California, and $27 in Southern California, and for pear-shaped or Italian varieties $27 for the entire State.

$24—New York, remainder of Pennsylvania and Connecticut.

$22—Other States including the mid-western, southern and mountain areas.

The minimum grower prices for pear-shaped or Italian tomatoes in all States (except California) will be $2 per ton over the minimum prices for round tomatoes for that State.

Delivery points for tomatoes are at plant or major assembly points. Roadside delivery will be considered as major assembly point delivery in California.

GREEN PEAS

Minimum prices for green peas on a flat or field run basis delivered at viner should average $17.50 per ton in 1943 over the 1942 minimum price established by the State War Board. Prices by grades, sieve size or varieties should return the full $17.50 per ton gross increase to the farmer on the basis of the proportion of the various grades or sieve sizes contained in an average season's deliveries.

Ensilage should be handled in such a manner as to maintain customary rights and methods of handling insofar as they appear equitable.

SWEET CORN

Minimum prices for sweet corn on an unhusked basis delivered at the plant or major assembly point are as follows:

$28—Maine and New Hampshire.

$23—Washington and Oregon.

$19—Vermont, New York, Pennsylvania, Delaware, Maryland and Virginia.

$17—Other States.

In those areas where more than one type or variety of sweet corn is grown for processing, the minimum price is on the basis of an average of all types or varieties grown. In arriving at prices for the various types or varieties, the usual price differentials should be preserved.

Where corn is purchased on a husked basis or on the basis of "usable husked ears" a price comparable to the flat or field run unhusked price should be determined.

Ensilage should be handled in such a manner as to maintain customary rights and methods of handling insofar as they appear equitable.

SNAP BEANS

Minimum prices for snap beans on a flat or field run basis delivered to plant or major assembly point are as follows:

$110—Washington and Oregon.

$100—New York.

$90—Maine, New Hampshire, Vermont, New Jersey, Pennsylvania, Delaware, Maryland, Virginia, West Virginia and Arkansas.

$80—All other States.

Where it is customary, prices may be broken down by varieties and grades. In those areas where more than one type or variety of snap beans is grown for processing the minimum price is on the basis of an average of all types or varieties grown. In arriving at prices for the various types or varieties the usual price differentials should be preserved.

The memorandum includes instructions to the State War Boards on records to be maintained, procedure with reference to review of prices, lists of certified canners, preparation and distribution of necessary forms, examination of applications for certification, issuance of certificates, etc.

Investigations of Executive Branches Authorized

Resolutions creating a special House committee of seven members authorized to investigate actions, regulations, and orders of the executive branches of the Government and granting authority for the House Committee on Appropriations to examine administrative requests for operating funds, were approved by the House on February 11. The first of the two resolutions was submitted by Representative Howard W. Smith of Virginia and permits the special committee to investigate complaints that Federal administrative agencies have exceeded their powers, invaded the constitutional rights of citizens, or inflicted penalties for failure to comply with government regulations, without affording those accused an opportunity to present a defense before an impartial tribunal. The resolution was approved by a record vote of 294 to 50.

The second resolution was submitted by the Chairman of the House Appropriations Committee, Clarence Cannon of Missouri. The authority granted by the resolution broadly permits the Appropriations Committee to "conduct such studies and examinations" of the executive agencies as the "Committee may deem necessary to assist it in connection with the determination of matters within its jurisdiction." Chairman Cannon stated the objective of the resolution is retrenchment in expenditures and the reduction of disbursements of funds from the United States Treasury.

1943 Officers of Pennsylvania Canners Association

At their recent 28th annual convention, held at York, the Pennsylvania Canners Association elected the following slate of officers for 1943: President, James Stuart, Somerset Canning Corporation, Somerset; vice president (fruits), J. P. Hollabaugh, C. H. Musselman Co., Biglerville (re-elected); vice president (mushrooms), Charles H. G. Sweigart, Keystone Mushroom Co., Coatesville (re-elected); vice president (vegetables), Luther Bowman, Juniata Cannery, Newville; and executive secretary and treasurer, William A. Free (re-elected).

WANTED AND FOR SALE

Machinery—Equipment

Names of member-firms who want to buy or who are offering for sale the machinery and equipment items listed below will be furnished upon application to the Association. When requesting names, be sure to give the number of the item referred to (42-W and 63-S, etc.), and your firm name.

This service is limited to publication of the items wanted or for sale and to furnishing the identity of buyer or seller on request.

WANTED

61-W—Twelve viners. Will buy or rent for period from June 15 to July 20.

62-W—Three Sterling potato peelers, or large size Blakeslee or other type peelers. Must be large size.

63-W—Robins or Hoopston or similar make rotary tomato washer.

64-W—24-inch elevator for whole tomatoes; approximately eight feet high. Similar to Monitor gooseneck.

65-W—24- or 30-inch inspection table, 20 to 30 feet long. Could be rubber belt conveyor, La Port chain, or roller inspection table.

66-W—Langsenkamp hot break tank for tomatoes, or Food Machinery crusher pre-heater.

67-W—The following tomato juice equipment: Langsenkamp Model A, Food Machinery, or similar make juice extractor; 1½- or 2-inch rotary pump; strainer; 12-valve filler for filling No. 2 cans up to 46-ounce or 46-ounce to No. 10's; pre heating tanks for juice before filling.

68-W—Tomato skin pump.

69-W—New or second hand "Mighty Midget" mobilift (Vaughan Motor Co. Catalog No. TAW).

FOR SALE

88-S—About 500 dozen 10-ounce straight side jars and 53 MM White caps. Reasonable price.

New Interpretations of Exemptions Still Under Discussion with Wage-Hour Division

Recently the Administrator of the Wage and Hour Division of the Department of Labor issued a "clarification" of the interpretations of the exemption from the hours provisions of the Fair Labor Standards Act, which is provided by Section 7(c) of that law. This clarification deals with the Division's position on the processing of agricultural commodities, and apparently involves a narrowing of some of the existing exemptions to reflect recent judicial decisions under the law. Since it is believed that the clarification would result in considerable confusion during the next packing season as to the application of 7(c) exemption, further discussions with the Wage and Hour Division are under way. Upon their completion, the new interpretations and a discussion of them will appear in the INFORMATION LETTER. The Administrator has announced that the new interpretations will not be adopted for enforcement purposes until March 1, 1943.

It is likewise anticipated that the Department of Labor will shortly issue a clarifying statement as to the application to 1943 packing operations of the so-called 7-day overtime rule contained in Executive Order No. 9240.

CONSERVATION IN CANNING EQUIPMENT

Suggestions on Limiting Use of Critical Metals Without Reducing Needed Machinery

The problem of how to conserve critical materials used in the manufacture of food processing machinery without curtailing the amount of machinery necessary for the huge food program as laid out by the Department of Agriculture was discussed by the Canning, Can Labeling, Fresh Fruit and Vegetable Processing Machinery Industry Advisory Committee and WPB officials at a recent meeting.

S. O. Neal, government presiding officer, emphasized the need for conservation and simplification as a wartime measure, and asked for suggestions that would aid the War Production Board in taking the necessary action to save the many critical materials used in food processing machinery. Many savings can be effected through the substitution of less critical materials for more critical ones and through the elimination of many models and sizes now being made.

Following are some of the suggestions offered by the Committee at its two-day session:

1. Prohibition of the use of magnesium, aluminum, cadmium, nickel (unless required for pineapple screens), and structural steel framework in the building of viners and viner feeders.

2. Copper to be used only in (a) copper steam-jacketed kettles, (b) cooking coils, (c) finisher, pulper and extractor screens, (d) grading screens for acidulous fruits, (e) tubing for tomato products.

3. Tin to be used only for plating; plating to be restricted to parts that come into contact with food.

4. Bronze to be used for bearings, gears, valves, and fittings; parts contacting corrosive glues in labeling and sealing machines; parts of fruit or vegetable pulpers, juice extractors and finishers that come in contact with the food product; and bearings and packing glands in fresh fruit and vegetable grading, packing and treatment equipment.

5. The use of copper base alloys (brass) to be restricted to the following: (a) Sheets for hoppers, pans, covers, screens for finishers, pulpers and extractors; and sheets in dicers and slitters; (b) bars for shafting in fillers, pulpers, finishers, extractors, dicers, and corers for food products; (c) tubing for sheathing shafts and rods in fillers, pulpers, finishers and extractors; juice extractor rolls; filler valves; and tomato crusher preheaters.

6. Stainless steel to be used in (a) operating equipment for citrus products, pineapple, and mayonnaise; (b) cutting knives for mechanical slicing or dicing; (c) heating tanks and coils for citrus products, pineapple, tomato juice, vinegar products, sauerkraut, and chicken.

7. The use of monel metal to be restricted to bolts, nuts, nails and rods in fresh fruit and vegetable grading, packing and treating equipment.

8. Only secondary metal of the copper-nickel alloys to be used, and these only for (a) filling chambers, plunger valves for fillers, and contact parts in pumps for baby foods, citrus, pineapple and milk products; (b) pump parts that come in contact with hydrochloric solution in fresh fruit and vegetable grading, packing and treating equipment.

9. Alloy steels to be restricted to "National Emergency Steels" and used only for knives, gears and clutches.

10. The use of rubber to be restricted to the following (a) apron flaps and viner screens (impregnated, and coating not to exceed 1/64-inch thickness on each side); (b) conveyors and sorting belts for general purposes (impregnated, and coating not to exceed 1/64-inch thickness on each side); (c) inspection tables for fruits and vegetables (impregnated, the coating on one side not to exceed 1/64-inch and the coating on other side not to exceed 1/32-inch); (d) belts or rolls for can unscramblers, and fruit and vegetable dicers, slicers, slitters and cutters (not to exceed 1/4-inch in thickness); (e) baffle strips and separators in continuous peelers; (f) repairs for green corn husking rolls of the type that is mounted in the equipment in a horizontal (not inclined) position; (g) valve seals, rings, washers and displacement members in filling machines; spacing rolls and seaming pads in labeling machines; type and typeholders in can-marking devices for food products; feed rolls for green corn-cutting machines; gaskets for vacuum pans, for pump parts, hose, tubing and baffles in fresh fruit and vegetable grading, packing and treating equipment.

Additional miscellaneous recommendations were made as follows:

1. Temperature and pressure recording control instruments (industrial type) to be used only on continuous cookers or where otherwise required by law.

2. Automatic temperature and pressure control instruments (industrial type) to be used only on continuous blanchers, continuous preheaters, continuous scalders, continuous juice tanks or where otherwise required by law.

3. Only non-metallic paint to be used and filling coats to be prohibited.

4. Prohibition of the use of ball, roller and precision bearings in power-driven conveyors.

As a simplification measure, it was suggested that only one model of any machine be made for any operation on any product, unless a second model has at least a 40 per cent greater capacity than that of the next smaller model of machine performing the same operation upon the same product. At present from one to five models of each food processing machine are manufactured.

It also was suggested that the food machinery manufacturing industry be urged to carry out the proposed conservation measures as speedily as possible pending action which may be taken by WPB.

Farm Machinery Attachments Order Changed

Restrictions on the production of farm machinery attachments have been modified by the provisions of Limitation Order L-170 as amended by the War Production Board.

The new provisions give the manufacturer of attachments the option of producing 20 per cent of the total weight of attachments made by him in the year 1940 or 1941 instead of producing according to individual percentages allotted to him. If he exercises the option, the manufacturer is permitted to spread, as he sees fit, the total of the 20 per cent among the attachments he manufactures.

PROMPT ORDERING OF MACHINERY URGED

Food Processors Advised to Place Orders Now; Keep Repair Parts at Normal

Secretary of Agriculture Claude R. Wickard on February 8 advised food processors and farm equipment manufacturers to place orders now for equipment needed for approved new plant facilities, and to take immediate action to keep supplies of maintenance and repair parts at a normal level.

The announcement was made by the Secretary on advice received from the War Production Board that such action is necessary to insure adequate production scheduling so that, so far as possible, the critical bottleneck items will be available when needed.

As an example of equipment and parts that should be ordered immediately, Secretary Wickard cited a list of 34 common "components," which includes items of equipment essential to plant operations. These include such items as boilers; blowers and fans, compressors and vacuum pumps; conveying equipment; control instruments; electric motors, generators and starters; aluminum forgings; heat exchangers; hand tools; gasoline engines; engine accessories; industrial pumps; valves and fittings; machine tools and industrial equipment; Diesel engines; welding rods and electrodes.

Orders for such equipment should be placed with regular supply sources. It was pointed out that March 1 is the deadline for placing orders for equipment needed during the last half of 1943.

There is no deadline on orders for maintenance and repair parts. These must be governed by existing preference rating orders. However, manufacturers and processors are especially urged to take measures to keep their supply of maintenance and repair parts at a normal level, and to place orders immediately whenever necessary to prevent their supply, measured by past use, from going below normal. When gauging their needs for maintenance and repair parts, and placing orders for them, firms should allow approximately twice as much time for manufacture of such equipment as is normally required, it was pointed out.

While Agriculture has been promised a fair share of critical materials for food production, it may be difficult for firms to get repair and maintenance parts unless the manufacturers of these parts know in advance what the requirements of Agriculture will be, the Secretary explained. However, all orders should be a true reflection of requirements, if scheduling is to be effective.

HIGHER PRIORITY RATINGS ARE GRANTED

Amendment to P-115 Assigns AA-1 for Repairs and AA-2X for Operating Supplies

Fruit, vegetable, fish packers and processors of egg and dairy products were assigned higher preference ratings for procurement of equipment, maintenance, and repair material, on February 8. No change was made in the rating for replacement material.

The ratings are raised by Preference Orders P-115 (Maintenance of Operation of Plants Canning or Processing Fruits, Vegetables, or Fish) and P-118 (Maintenance and Operation of Plants Processing Dairy Products or Eggs), as amended by the Director General for Operations of the War Production Board.

The amendments assign the following preference ratings to deliveries to processors of dairy products, eggs or egg products, or to packers of fruits, vegetables, and fish:

1. AA-1 for material required for repair and maintenance. Previously, the rating was AA-5.

2. AA-2X for material required for operation. Previously, the rating was AA-5.

3. AA-3 for material required for replacement. This rating is unchanged from the orders as last amended.

However, AA-3 ratings may not be applied under P-115 and P-118 for construction of new buildings, establishment of new production lines, or for any other purpose which, in the opinion of WPB, does not promote the interest of the war program.

AA-3 ratings may not be used under P-115 and P-118 until the processor or packer has received specific authorization from WPB.

To get such authorization, he must apply to the Director of Food Distribution, USDA, describing the material needed and the nature of the proposed replacement.

The application under P-115 may be filed on Form PD-285, and under P-118 on Form PD-414.

All preference ratings must be applied in accordance with Priorities Regulation No. 3.

The amendments also transfer administration of orders P-115 and P-118 from WPB to the United States Department of Agriculture. Hereafter, applications for preference ratings and any other reports required under the orders should be sent to the Food Distribution Administration, Department of Agriculture, Washington, D. C.

Despite the new ratings, WPB urged canners to convert their equipment, where possible, to operations which will result in a saving of critical materials. Included among such operations are the packaging of foods and numerous other commodities in glass or paper instead of tin; and the use of closures made of paper, or other non-critical materials. P-118 does not provide preference ratings for materials with which to convert, but efforts will be made to secure the needed equipment if it is determined that an application for such purpose is in the interest of the war program, WPB added. P-115 does provide ratings for such conversion. Persons desiring to convert must apply on Form PD-285.

FISHERY FUNCTIONS ARE DELEGATED

Interior to Handle Catching and Processing; USDA—Allocation, Inspection, Specification

Secretary of Agriculture Wickard on February 8 issued Food Directive No. 2, delegating to the Secretary of the Interior responsibility for the production of fish and other forms of aquatic life.

The directive transfers to the Secretary of the Interior responsibility for the catching and harvesting of fish and the processing thereof. It reserves in the Department of Agriculture, however, the wartime functions of allocation, reservation, limitation, federal procurement, and container supply. Other activities remaining with Agriculture's Food Distribution Administration, incident to the processing of fish, are inspection, standardization, labeling, and specification.

The directive also authorizes the Secretary of the Interior to make recommendations to the Secretary of Agriculture concerning any phase of the fish and fisheries program. The Secretary of the Interior will determine requirements of critical materials for fishery products, but applications and recommendations for priorities will be processed by the Facilities Branch of FDA upon recommendation of Interior.

The directive also provides that Secretary of the Interior may utilize any personnel, property and records, and funds previously assigned to the Department of Agriculture from the Fisheries Section of the WPB Food Branch, which the Department of the Interior will require to carry out the terms of the order. Text of Food Directive No. 2 follows:

Pursuant to the authority vested in me by Executive Order 9280, dated December 5, 1942, and in order to utilize existing governmental services and facilities to the fullest practicable extent in carrying out the provisions of such Order, it is hereby ordered as follows:

§1400.11. Food Directive 2; Fishery Commodities or Products.

(a) The Secretary of the Interior is authorized and directed, subject to the provisions of this Directive, to execute, and to exercise the powers conferred by, the provisions of paragraph (b) of Section 1, and Section 2 of Executive Order No. 9280, insofar as such provisions relate to the production of fishery commodities or products.

(b) With respect to the recommendations to the War Production Board regarding critical or controlled materials incident to the delegation of authority contained in Section 2 of Executive Order No. 9280, the Secretary of the Interior will determine requirements of critical materials for the production of fishery products. Applications and recommendations for priorities or allocations of material on forms prescribed by the War Production Board will be processed by the Facilities Branch of the Food Distribution Administration but will be referred to the Department of the Interior by that Branch for consideration and recommendation. The flow of applications will be through the Controlled Materials Officer of the Department of Agriculture to the War Production Board.

(c) The Secretary of the Interior is authorized and directed to prepare and submit to the Secretary of Agriculture specific recommendations upon any matter within the scope of paragraphs (a), (c), (d), and (e) of Section 1, Section 3, Section 4, Section 5, Section 6, and paragraphs (b), (c), (d), (e), and (f) of Section 8 of Executive Order No. 9280, insofar as such matters relate to fishery commodities or products.

(d) The Secretary of the Interior, in executing the provisions of and exercising the powers conferred in this Directive, is authorized to utilize that part of the personnel, property, and records, and unexpended balances of appropriations, allocations, and other funds of the Department of Agriculture which, as determined by the Director of Finance of the Department of Agriculture, have been primarily concerned with the exercise of the powers delegated to the Secretary of the Interior in this Directive.

(e) The authority delegated to the Secretary of the Interior by this Directive may be exercised by him through such agencies and officers of the Department of the Interior or of the office established by Executive Order No. 9204, dated July 21, 1942, as he may designate.

(f) The term "fishery commodities or products" as used in this Directive means any edible or non-edible fish, any form of aquatic animal or plant life, or any other commodity or product, including fats and oils, of marine or fresh water origin, which is within the meaning of the term "food" as defined in Section 10 of Executive Order No. 9280.

(g) The term "production" as used in paragraph (a) hereof shall include the catching or harvesting of any form of aquatic animal or plant life and the processing thereof. It does not include, however, the following functions which shall be performed by the Food Distribution Administration of the Department of Agriculture: procurement; inspection; standards; labeling; allocation; reservation; limitation; specifications of product or container, and container supply.

Bill Proposes Transfer of Fishery Functions

Certain fishery industry functions of the Fish and Wildlife Service, Department of the Interior, would be transferred to the Department of Agriculture under the terms of bills (H. R. 1766 and S. 687), introduced in Congress this week by Representative George J. Bates of Massachusetts and by Senators Pepper, Brewster, Green, and Tydings. Functions proposed for transfer are described in the bills as

"(1) the collection and compilation of statistics of the fisheries and the study of their methods and relations, and the methods of preservation and utilization of fishery products;

"(2) the execution of the functions imposed upon the Secretary of the Interior by the Act of June 25, 1934, entitled 'An Act authorizing associations of producers of aquatic products';

"(3) the collection, publishing, and distribution, by telegraph, mail, or otherwise, of information on the fishery industry, market supply and demand, commercial movement, location, disposition, and market prices of fishery products; and * * *"

Specific Prices Established for Wooden Boxes

More than 200 types and sizes of wooden containers used in handling perishable fruits and vegetables were made subject to specific dollars and cents maximum prices by the Office of Price Administration on February 11, through the issuance of Maximum Price Regulation No. 320.

The regulation covers agricultural containers produced in the regions east of the Rocky Mountains, but not including New England, and replaces a former formula pricing method. Most of the baskets, boxes, and crates covered by the regulation are specifically named and priced. Provisions of the regulation set up the method for figuring prices of all others. The new ceilings reflect a 22 per cent advance in production costs since 1941 and are established on an f.o.b. mill basis.

Committee To Coordinate Food Procurement

An Inter-agency Food Procurement Committee, composed of representatives of the principal government agencies buying food for war purposes, has been created at the direction of Secretary of Agriculture Claude R. Wickard, to develop a more coordinated and efficient food procurement program. The Committee, although not centralizing government food buying, will deal with purchase policies, procurement methods and procedures, packaging, transportation, shipping, warehousing, specifications, price policies, interagency transfers of food, timing of purchases, and other phases of government food procurement.

The committee includes: Roy F. Hendrickson, director of the Food Distribution Administration, chairman; Major Ralph W. Olmstead, deputy director, FDA, vice-chairman; Otie M. Reed, assistant deputy director, FDA, who acts as executive secretary of the committee; Major General E. B. Gregory, the Quartermaster General, War Department; Capt. E. F. Ney, S.C., Bureau of Supplies and Accounts, Navy Department; Capt. R. M. Jetmore, Purchase Division, Subsistence Section, Marine Corps; Col. G. E. Ijams, assistant administrator of veterans' affairs, Veterans' Administration; M. Lee Marshall, consultant to the chairman on food, War Production Board; Sidney H. Scheuer, chief, Procurement Branch, Office of Imports, Board of Economic Warfare; J. H. Westing, Food Rationing Division, Office of Price Administration; J. E. Thigpen, assistant to president, Commodity Credit Corporation.

Ratings On Farm Machinery Repair Parts

Regional directors of the War Production Board were authorized on February 10 to approve and issue individual preference ratings up to and including AA-1 on purchase orders for welding rods and electrodes used in repairing farm machinery and equipment. The same authority is given district managers to approve ratings up to and including AA-2X. The ratings, however, must not be for material in excess of $25 in value or to supply more than a 45-day maximum inventory, whichever is the lesser.

Price Ceilings Not To Reflect Subsidies

Legislation to prevent deductions being made by any agency of the Government for subsidy, parity, conservation, incentive or other payments with respect to agricultural commodities, in determining parity or comparable prices and in establishing maximum prices was favorably reported to the Senate on February 11. This legislation (S. 660), was introduced in the Senate and reported from the Committee on Agriculture by Senator John H. Bankhead of Alabama.

The bill also would prevent such deductions being made in the establishment of maximum prices for commodities processed or manufactured in whole or in part from any agricultural product and would require the Government to make adjustments in prices heretofore determined or established that are necessary to carry out the purposes of the bill. A similar proposal is pending before the House Committee on Agriculture.

FARMERS TO GET WAR CROP ADVANCES

Certain Processed Foods in Group For Which USDA Will Extend Special Aid

Secretary of Agriculture Claude R. Wickard has announced a program of special aid to farmers to encourage additional production of specified war crops and to insure producers against loss in the case of high risk crops or crops which they otherwise would not undertake to grow.

The aid will be in the form of "special war crop advances," to be extended through the U. S. Department of Agriculture County War Boards and the Regional Agricultural Credit Corporation of the Farm Credit Administration.

The following crops were specified for the special advances: For processing only—sweet corn, table beets, and cabbage; for processing or sale fresh—tomatoes, snap beans, lima beans, peas, and carrots; soybeans for beans; flax for seed or fiber; peanuts to be harvested and picked; potatoes, where the farm goal is three acres or more; sweet potatoes on farms with goals determined; American-Egyptian cotton; hemp for seed or fiber; dry beans; dry peas, excluding wrinkled varieties; castor beans.

Farmers making extra efforts to grow the vital war crops and assuming the added risks of production in cases of crops which they ordinarily would not grow, will sign a special form of note limiting the obligation to repay to the value of the crops produced, provided certain requirements are met. These, according to the USDA announcement, include a finding by the County War Board that the farmer has used the money in the production of crops for which it was advanced; that he diligently applied the principles of good farming to the production of the crops; that he has harvested the crops to the extent of his ability, and that he has applied the full proceeds of such crops to the repayment of the advance.

In making loans to help farmers finance other production activities than the special war crop advances, the USDA County War Boards and the Regional Agricultural Credit Corporation will require full personal liability and a first lien on the crops, livestock, or equipment financed, and farmers will be responsible for the full amount of the loans, in any event.

Loans will be repaid when crops or livestock financed are sold, and such loans ordinarily will not exceed one year. Unpaid balances of loans for livestock, machinery, etc., may be renewed or extended but at least one third of the amount advanced for necessary war production capital purposes should be repaid the first year.

Secretary Wickard also announced that in most parts of the country the State War Boards have appointed loan representatives to work with the USDA County War Boards and loans or advances are available to those who can qualify.

Ohio Canners Elect Officers for 1943

Officers of the Ohio Canners Association, elected for 1943 at their recent annual meeting in Columbus, are the following: President—George S. Wenger, Lake Erie Canning Co., Sandusky; vice-president—Newman Buckles, Quality Food Products Co., Bradford; Secretary-treasurer—Roy Irons, Clyde (re-elected).

Government Food Policies Being Investigated

A five-man subcommittee of the Senate Committee on Agriculture began meetings on February 12 pursuant to a Committee resolution authorizing a study and investigation of government food policies. The subcommittee is composed of Committee Chairman Ellison D. Smith of South Carolina, George D. Aiken of Vermont, Burton K. Wheeler of Montana, Tom Stewart of Tennessee, and Harlan J. Bushfield of South Dakota.

The subcommittee will investigate labor and manpower, production, distribution, and food supply matters, particularly in the light of government policies which the preamble to the Committee resolution states are contrary to the policies of the public. The Committee resolution was adopted on February 10.

NON-DEFERABLE ACTIVITIES EXPLAINED

McNutt Lists Food Processing Along With Ships, Aircraft, Ordnance and Ammunition

"A war job does not mean merely a job in aircraft or ships, ordnance, or ammunition," Paul V. McNutt, Chairman of the War Manpower Commission, pointed out February 10, in reference to the list of non-deferable occupations and activities he recently issued.

"People must be housed and clothed and fed in war-time as well as in peace," he said. "Essential civilian activities are on an equal plane with basic war industries in our war effort. Registrants engaging in such essential civilian activities as agriculture, food processing, mining, textiles, transportation, communications, heating, power, and educational services are equally protected with respect to occupational classification and dependency status as those engaged in basic war industries."

Mr. McNutt issued his statement after a request to define the term "war jobs" which had been used in public discussion of the new policy regarding non-deferable occupations and activities. He said that men of military age currently employed in such occupations and activities should not now leave their jobs merely because the occupation appears on the non-deferable list.

Mr. McNutt emphasized that the transfer is expected to take place in an orderly manner. He urged such men to register at the WMC local employment office in order that the most effective placement of manpower in the war program might be assured.

Local Selective Service Boards are instructed not to reclassify registrants in accordance with the new policy on non-deferable occupations and activities until April 1 and not to induct such registrants who are presently deferred because of dependency until 30 days have elapsed following registration in an employment office for transfer to an essential activity.

Mr. McNutt further pointed out that the failure to include a specific activity in the list of essential activities does not mean that the non-deferable occupations and activities policy is applied to such an activity. Many occupations occurring in activities not included in the list of essential activities involve skills which are extremely important in the war program.

The list of activities which Mr. McNutt has declared essential follows:

Production of aircraft and parts.
Production of ships, boats, and parts.
Production of ordnance and accessories.
Production of ammunition.
Agriculture and fishing.
Processing of food.
Forestry, logging, and lumbering.
Construction.
Coal mining.
Metal mining.
Nonmetallic mining, processing and quarrying.
Smelting, refining and rolling of metals.
Production of metal shapes and forgings.
Finishing of metal products.
Production of industrial and agricultural equipment.
Production of machinery.
Production of chemicals and allied products and essential derivatives thereof.
Production of rubber products.
Production of leather products.
Production of textiles.
Production of apparel.
Production of stone, clay, and glass products.
Production of petroleum, natural-gas, and petroleum and coal products.
Production of finished lumber products.
Production of transportation equipment.
Transportation services.
Production of materials for packing and shipping products.
Production of communication equipment.
Communication services.
Heating, power, water supply, and illuminating services.
Repair services.
Health and welfare services.
Educational services.
Governmental services.
Technical, scientific and management services.

Nutrition Committee Meets with Collaborators

The Association's Executive Nutrition Committee met with representatives of the collaborating universities in Chicago, February 3 and 4, to discuss progress reports which had been submitted. Also in attendance were those members of the Industry Advisory Committee who reside in Chicago, and certain members of the Food Composition Committee—a sub-committee of the Food and Nutrition Board of the National Research Council. The function of this Committee is to collect nutrition information from all available sources and to compile and interpret such information for the benefit of governmental agencies. The present industry program has provided information much needed by the Food Composition Committee and data obtained in the program will be made available to it.

In addition to the meetings with collaborators, sessions of the Executive Committee were held to discuss progress of the 1942 program and to make plans for the 1943 work. The extended program will, to some extent, repeat work done during the first year and will carry over to certain Phase 2 studies where specific attention will be given to changes in vitamin content resulting from the canning procedure.

The Executive Committee gave attention to a revision of the administrative handling of the work for 1943 designed to place certain responsibilities in regional committees. Administrative details will be given when the plan is final.

Packer-Level Prices Set for Dried Apricots

Fixed maximum prices were set at the packer level for Federal Surplus Commodities Corporation grade processed dried apricots—a type which fails to meet the usual grade requirements for this California dried fruit but which will be bought in substantial quantities by this government agency for Lend-lease shipment.

At the same time, OPA also named maximum prices on dehydrated muscat raisins of the Valencia type for sales to the Government at prices $22 per ton over those previously set in Maximum Price Regulation No. 227 (Dried Fruits) for natural muscat raisins. The $22 premium reflects the additional cost to the grower for producing this type over the packer's $176.22 per ton maximum on natural raisins. No differentials for grade have been established for these dehydrated raisins.

The original dried fruit order set maximums on apricot grades only down to U. S. Grade C or U. S. Standard. The new grade dried apricots has been developed to set a lower minimum basis satisfactory for federal purchases. This grade has been designated as "FSCC Grade Processed Dried Apricots," although the U. S. standards for dried apricots have not been amended to include this grade.

Ceiling price for this grade will be ¼-cent per pound less than the maximums now in effect for each of the three standard grades. The maximum f. o. b. prices set for this new grade will be $407.92 per ton for Blenheims, $380.32 for Northerns and $352.72 for San Joaquins. No ceilings have been set on this grade for civilian sales, however, since it is anticipated that the Government will buy all apricots meeting requirements of this grade.

This action is taken in Amendment No. 1 to the dried fruit order, effective February 17.

USDA To Administer Raisin Order

The administration of Conservation Order M-205-a, regulating the production of raisins, was transferred from the War Production Board to the Food Distribution Administration in an order recently announced by the Department of Agriculture.

Food Distribution Order No. 17 which became effective January 30, supersedes WPB Order M-205-a, and contains provisions parallel to those of the WPB order. The new order continues to provide that the three major varieties of California raisin variety grapes be converted into raisins, with provision for granting exemption to growers under specified conditions.

Amendments to the new Food Distribution Order will be made later, after the consideration of industry recommendations now being developed, it was stated.

New York Canners Re-elect All Officers

All of the 1942 officers of the Association of New York State Canners, Inc., were re-elected for 1943 at the annual meeting held recently in Buffalo. They are: President, Howard T. Cumming, Curtice Bros. Co., Rochester; vice president, Harold F. Patterson, Lyndonville Canning Co., Lyndonville; treasurer, Earl M. Simpson, Snider Packing Corp., Rochester; and secretary, Lee A. Taylor, Rochester.

USDA Names Industry and Research Committees To Aid in Research Studies for Armed Forces

Cooperative arrangements have been completed whereby basic food research needed by the Quartermaster Corps of the Army, and the Bureau of Supplies and Accounts of the Navy, will be conducted by the Agricultural Research Administration, Secretary of Agriculture Wickard announced February 7.

Food and nutrition research for the armed forces, as well as for civilians, thus will be correlated in one unit. The Research Administration already is responsible for research work on food and nutrition in USDA.

Two consulting committees have been appointed, in collaboration with the Army and Navy, to cooperate and advise with Agricultural Research Administrator E. C. Auchter on food research problems. One consists of research personnel representing the food processing industries; the other of nutrition specialists.

To date, the following have accepted membership on the two committees:

Consulting Committee of Food Processors: Dr. E. J. Cameron, director, Research Laboratories, National Canners Association, Washington, D. C.; Dr. Norman F. Kennedy, technical director, Corn Industries Research Foundation, New York City; Lawrence S. Martin, secretary, National Association of Frozen Food Packers, Washington, D. C.; Dr. H. R. Kraybill, director of research, American Meat Institute, Chicago, Illinois; Dr. Paul F. Sharp, research laboratories, Golden State Company, Ltd., San Francisco, California; W. L. Walde, director, National Preservers Association, Washington, D. C.; Dr. O. H. Alderks, research laboratories, Proctor and Gamble Company, Ivorydale, Ohio; Dr. Russell S. McBride, consultant in food research, Washington, D. C.; Dr. C. G. King, scientific director, Nutrition Foundation, New York City.

Consulting Committee on Nutrition: Prof. Vincent DuVigneaud, head of Department of Chemistry, Cornell University, Ithaca, New York; Dr. W. C. Rose, University of Illinois, Urbana, Illinois; Dr. Icie Macy Hoobler, Children's Fund of Michigan, Detroit, Michigan; Dr. W. H. Sebrell, U. S. Public Health Service, Bethesda, Maryland; Dr. C. A. Elvehjem, professor of biochemistry, University of Wisconsin, Madison, Wisconsin; Dr. L. A. Maynard, director, School of Nutrition, Cornell University, Ithaca, New York; Dr. George R. Cowgill, associate professor of physiological chemistry, Yale University School of Medicine, New Haven, Connecticut; Dr. Tom D. Spies, Hillman Hospital, Birmingham, Alabama; Dr. E. V. McCollum, School of Hygiene and Public Health, Johns Hopkins University, Baltimore, Maryland; Dr. C. H. Bailey, dean, Department of Agriculture, University of Minnesota, St. Paul, Minn.

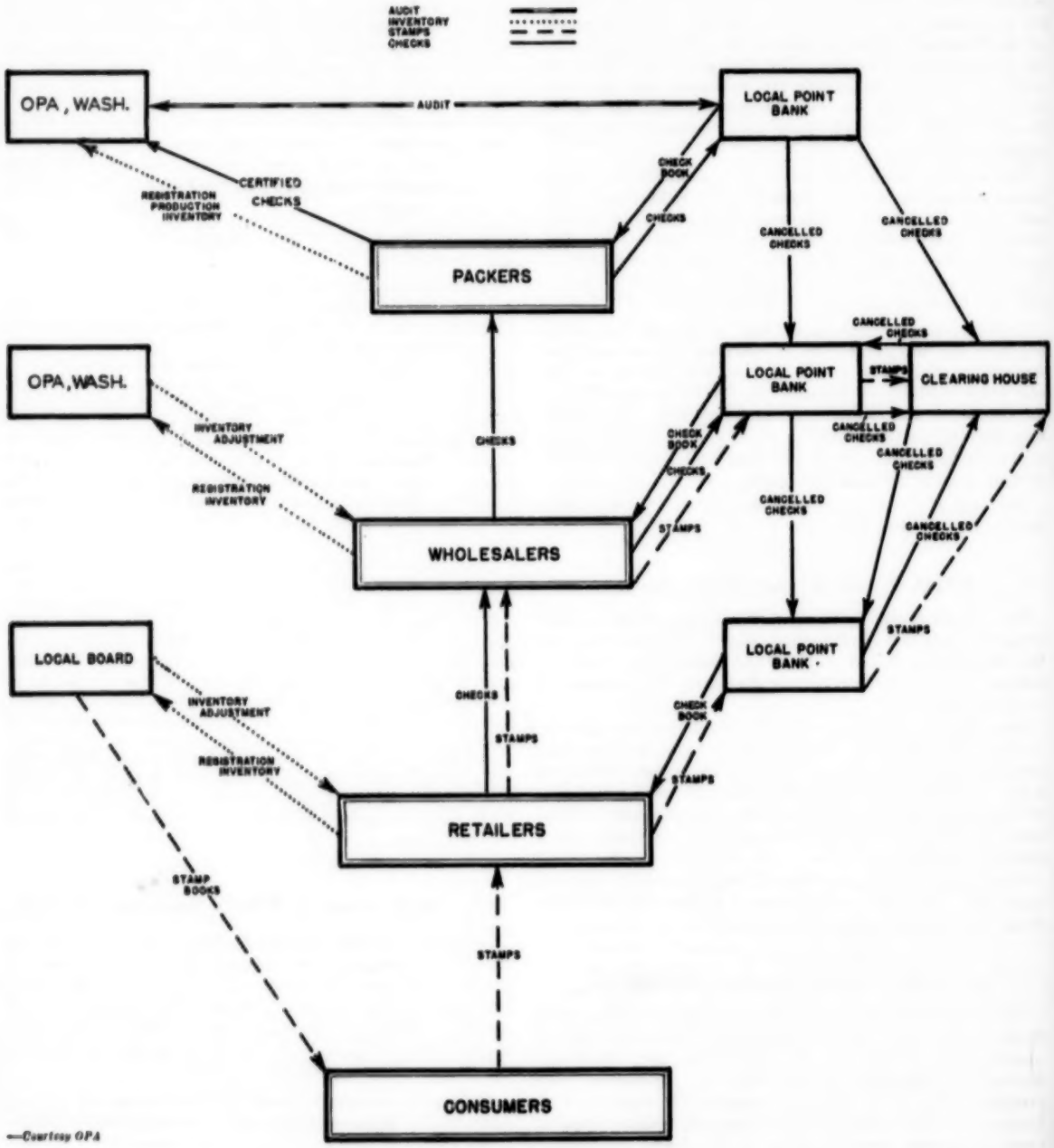
Rose Made Chief of WMC's Executive Services

Brigadier General William C. Rose, who addressed the Processors' Conference in Chicago in December on manpower problems, has been designated Chief of the Executive Services, Office of the Executive Director, War Manpower Commission, Commission Chairman Paul V. McNutt announced February 9. General Rose had been serving as Chief of the Manning Table Division of WMC.

In his new capacity General Rose will review all projects submitted to WMC and refer those which justify attention to the proper bureau or service of the Commission.

Flow Chart Showing Movement of Rationing Points From Consumers

The following chart depicts the flow of stamps used in the purchase of processed foods from the consumer through the retailer, wholesaler, packer and back to the Office of Price Administration. To facilitate the handling of stamps, packers and distributors may deposit the stamps that they receive in a local point bank where the banking operation will be handled in the same manner as with money deposits. The bank will provide a special check book to depositors which may be used for drawing checks against their deposits. The general rules for the opening, closing, and use of ration bank accounts are covered by General Rationing Order 3A.



—Courtesy OPA

RATIONING ORDER FOR PROCESSED FOODS ISSUED

(Continued from page 7491)

for an emergency adjustment. He will be given a certificate for enough points to get adequate working stocks.

Processors have no allowable inventory problems, since they sell stocks which they themselves produce or import. However, all processed foods must be accounted for. Furthermore, rationing can be effective only if the available supply is known. Processors are therefore required to make monthly reports of their sales, inventories and production or imports. In this way, the necessary information is obtained. Processors are, of course, required to register at the start of rationing, so that supplies at that time, and the sources of future supplies, can be known.

Adjustments at Trade Levels

The order makes provision for various adjustments at trade levels, to get maximum flexibility. For example, retailers and wholesalers may apply for adjustments of their allowable inventories, to cover changed conditions or unusual situations. They can also apply for "loans" of points, if their own points are tied up in shipments which have not arrived. Provision is made for new business—for persons who wish to engage in processing, wholesaling or retailing processed foods.

Provisions of this type, coupled with the provisions made for special cases at the consumer level, should permit the order to operate on the smoothest and most flexible basis consistent with effective rationing.

The order contains no enumeration of the point values of the various processed commodities, but these will be announced February 22, and copies may be obtained at local post offices.

Article I of Ration Order No. 13 specifies the processed foods that are covered, in the following language:

Section 1.1 This order covers processed foods.

(a) The following foods called "processed foods", are covered by this order:

(1) All fruits, fruit juices, vegetables, vegetable juices, soups and baby foods, packed in hermetically sealed containers of any type and sterilized by the use of heat;

(2) All frozen fruits and vegetables;

(3) All dried and dehydrated fruits.

The only foods in the above group which are not covered by this order are: Candied fruits; cereals; chili con carne; frozen fruits and vegetables in containers over ten (10) pounds; fruit and vegetable juices in containers over one (1) gallon; fruit cakes; fruit puddings; jams; jellies; meat stews containing some vegetables; milk; olives; paste products, such as spaghetti, macaroni, or noodles, whether or not they are packed with added vegetable sauces; pickles; potato salad; preserves; relishes; and by-products of fruits or vegetables, such as soya bean oil, soya bean milk, fruit and vegetable dyes, and similar products. The foods not covered by this order are not processed foods as that term is used.

Article II deals with application of the regulation to consumers and is not touched on here, but the text of Article III, dealing with processors, is given in full, as follows:

Article III—Processors

§ 3.1 *Explanation of the terms processor and processor establishment—*

(a) *A place where processed foods are produced is a processor establishment.* Any place at which a "person" produces "processed foods" for sale or other "transfer", is a "processor establishment".

(1) A person produces processed foods:

(i) If he bottles, cans or packs fruits, fruit juices, vegetables, vegetable juices, soups or baby foods, in hermetically sealed containers and sterilizes them by the use of heat; or

(ii) If he packs frozen fruits or vegetables in containers of ten pounds or less; or

(iii) If he sorts, washes, and dries or dehydrates fruits; or

(iv) If he repacks frozen fruits or vegetables from containers over ten pounds into containers of ten pounds or less; or

(v) If he repacks fruit or vegetable juices from containers over one gallon into hermetically sealed containers of one gallon or less and sterilizes them by the use of heat; or

(vi) If he uses processed foods to produce other processed foods (as, if he uses canned peaches to make canned fruit salad).

(NOTE: Not all items in the above groups are processed foods as that term is defined. For example, fruit and vegetable juices packed in containers over one gallon are not processed foods. Canned olives are not processed foods. Therefore, a person who packs fruit juices in containers over one gallon, or who cans or bottles olives, does not thereby produce a processed food.)

(b) *A place to which processed foods are imported is a processor establishment.* Any place (including space in a public warehouse) to which a person imports processed foods into the United States, from any place outside the United States, for sale or transfer, is also a processor establishment.

(c) *A place where a person keeps only processed foods he produced is a processor establishment.* The term processor establishment also includes a place (including space in a public warehouse) at which a person does not produce or import processed foods, if he regularly keeps there, for sale or transfer, only stocks of processed foods which he himself produced or imported. (If he also regularly keeps there, for sale or transfer, processed foods produced or imported by someone else, it is not a processor establishment, but it may be a "wholesale" or a "retail establishment," depending upon the nature of his operations there). There is, however, one case in which a place where a person keeps processed foods produced or imported by someone else is a processor establishment. A person may get processed foods from someone else, to use them in producing other processed foods for sale or transfer. If he keeps the processed foods obtained from someone else, only to use them to produce other processed foods, the place where he keeps them is a processor establishment.

(d) *A place where processed foods produced only for own use is not a processor establishment.* A place at which a person produces or imports processed foods only for his own use, and not for sale or transfer, is not a processor establishment. (Thus, if he produces processed foods, at a particular place, only for the purpose of using them in baking pies or in serving meals, that place is not a processor establishment).

(e) *Person who has processor establishment is a processor.* Any person who has a processor establishment is called a "processor".

§ 3.2 *Processors must register and file reports.*

(a) *Registration.* Every processor must register with the Office of Price Administration by filing OPA Form R-1305, at any time from March 1, 1943 to March 10, 1943, inclusive. The form must be completed and signed by the processor or his authorized agent. If he has more than one processor establishment, he must show, for each, its name and address, the type of business done there, and the name of the person authorized to report for it on OPA Form R-1305.

(b) *Reports.* Every processor must file a monthly report, also on OPA Form R-1305, covering the operation of his processor

establishment during the month before. However, in reporting his production or imports of processed foods, a processor shall not include amounts which he used in grading the processed foods he produced or imported. (*Editor's Note—A canner need not report as production any processed foods that are not salable, i. e., swells, etc.*) The report must be signed by him or by his authorized agent. If he has more than one processor establishment, he must file a separate report for each, except that he may combine in a single report all his processor establishments in a single State. The first report which must be filed is for February, 1943, and is part of his registration. Reports for subsequent months must be filed within ten days after the end of the month.

(c) *Some processors need not file reports for months after February, 1943.* A processor who produced or imported less than 10,000 pounds of processed foods during 1942 must register but need not file a report for any month after February, 1943. However, if his total production and imports in 1943 reach 10,000 pounds, he must file reports beginning for the month in which that figure was reached.

(d) *Processors must give information called for by form.* The processor must give all information called for by OPA Form R-1305.

(e) *Registration and reports must be filed in Washington.* The processor's registration and monthly reports must be filed by mailing OPA Form R-1305 to the Office of Price Administration, care of the Bureau of the Census, Washington, D. C. The form is considered filed on time if the envelope is postmarked on or before the last day it is due.

§ 3.3 *Processor is given a registration number.*

(a) After a processor has registered, the "Washington Office" will send him a card giving him his registration number. After he gets the registration number, he must use it on each invoice or similar document prepared in connection with any sale or transfer of processed foods from any of his processor establishments.

§ 3.4 *Processor may not do business if he does not register and file reports.*

(a) No processor may transfer or "acquire" processed foods after March 10, 1943, unless he has registered in the manner required.

(b) No processor may transfer or acquire processed foods after any date on which a report is due from him, unless he has filed that report.

§ 3.5 *Processors must report their inventories.*

(a) As part of his registration, a processor must report, on OPA Form R-1305, the point value of his inventory of processed foods (by items and sizes) at the close of business on Februray 28, 1943. His inventory at the beginning and end of each month must then be reported in his report for that month.

(b) A processor's inventory at his processor establishment consists of all processed foods physically located at that establishment or in transit to it. However, the following items are not part of that inventory:

(1) Processed foods stored at the establishment for a person other than his customer or transferee, or held there as security for a loan to someone else (or similar transaction), or in transit to it for either of those purposes;

(2) Processed foods included in the inventory of one of his other establishments.

§ 3.6 *A processor must turn over the points he receives to the Washington office.*

(a) A processor is not permitted to buy or acquire processed foods with the points he gets for sales or transfers of processed foods which he produced or imported, except for two purposes:

(1) To get back processed foods he transferred if his transferee returns them to him; or

(2) To acquire processed foods with which to produce other processed foods.

(b) A processor must give up to the Office of Price Administration for cancellation, all points he receives for sales or transfers of processed foods. Not later than the tenth day of every month he must issue and mail to the Office of Price Administration, care of the Bureau of the Census, Washington, D. C., his certified ration check (payable to the Office of Price Administration) for all those points he received during the month before. A processor who is required to file monthly reports on OPA Form R-1305, must attach his check to the report. A processor who does not have to file reports must send his check in a sealed envelope, enclosing a statement showing his name, principal business address and registration number.

(c) A processor who used some of those points to get back processed foods he transferred, or to acquire processed foods for reprocessing, must issue and send his check for the rest. He must enclose with his check a statement giving the name of the person who returned or from whom he acquired the processed foods, the items returned or acquired, and the point value of those items.

§ 3.7 *A processor may acquire processed foods to fill out his own line.*

(a) A processor who does not regularly keep for sale or transfer stocks of processed foods which were produced or imported by someone else does not get an allowable inventory as a "wholesaler". He may, however, occasionally acquire foods in order to fill out his own line. He is not permitted to use, for this purpose, points he received for transfers of processed foods which he produced or imported. He may, therefore, apply to the Washington Office on OPA Form R-315, for a "certificate" for the number of points needed to acquire processed foods in order to fill out his own line. The application must show the reason he needs processed foods to fill out his line and the amounts and types he needs. If the Washington Office finds that he needs points to get processed foods to fill out his line and that he does not regularly stock processed foods produced or imported by someone else, it will issue to him a certificate for the number of points needed.

§ 3.8 *Processors must keep records.*

(a) Beginning March 1, 1943, every processor must keep, at each of his processor establishments, a record showing, by items and sizes:

(1) All processed foods produced or imported there;

(2) All processed foods sold or transferred to (or reserved for) exempt agencies;

(3) All processed foods used in producing other processed foods.

(b) He must also keep, at his principal business office, a copy of his registration and of his monthly reports on OPA Form R-1305 (if any are required). If he has more than one processor establishment, he must keep at each establishment a copy of the report filed for it. (However, if he has filed a combined report for several processor establishments, he must keep copies of the reports at one of them.)

(c) In addition, at the time of any change in the point value of any item of processed foods, every processor must make a record of the amount and sizes of that item which he has in his inventory. The record must show the point value of the item before and after the change, and the amount by which the point value of his inventory was increased or decreased as a result. If he has more than one processor establishment, he must make and keep such a record at each establishment.

Section 3.7, given above, is important in that it provides the canner with a method of applying to OPA for a certificate granting him a block of points which he may use to obtain an order necessary to fill a car for shipment.

The order makes provision for a normal heavy movement of canned foods from the packer to wholesaler at the end

of the packing season. This is to be accomplished through the adjustment of the "allowable inventory" of the wholesaler. Thus the wholesaler's allowable inventory during the months immediately following the packing season will allow for the acceptance of more canned foods than the wholesaler may have points to cover. The additional points needed may be obtained by the wholesaler by application to OPA for a certificate.

It is expected that the rationing order will displace Order M-237, which controls canned foods deliveries. As amended, Order M-237 permits canners to ship to eligible receivers, and there are indications that the rationing order will render M-237 practically ineffective after March 1.

The text of other governing sections of Ration Order 13 follows:

Article VIII—Ration Bank Accounts

§ 8.1 *A ration bank account is an account in which points are deposited.*

(a) A ration bank account is a bank account very much like an ordinary checking account. A "person" who opens a ration bank account deposits in it points he receives, and issues checks drawn on it for points he uses. These checks are called ration checks. (The general rules for the opening, closing and use of ration bank accounts are covered by General Ration Order 3A.)

§ 8.2 *Who must open a ration bank account.*

(a) *Processors.* Every "processor" must open at least one ration bank account for all his "processor establishments". If he has more than one processor establishment he may, if he wishes, open a separate account for each or any group of them.

* * * *

§ 8.3 *All points must be deposited in the account.*

(a) Every processor, wholesaler, retailer, or industrial user, who has a ration bank account, must deposit in his account all points he receives, whether in the form of "stamps,"[1] certificates or ration checks.

§ 8.4 *When points must be deposited.*

(a) *Stamps.* A person who has a ration bank account may not deposit stamps later than 20 days after the last date on which they were good for use by a consumer. (The periods during which particular stamps are good, are fixed in the supplement to this order.)

(b) *Certificates.* He may not deposit a certificate later than 20 days after the date which appears on it. (The fact that the certificate may have passed through several hands before reaching him does not give him any more time to deposit it.)

(c) *Effect of failure to deposit stamps or certificates.* A stamp or certificate which was not deposited on time is not good, and may not be used or accepted for any purpose.

(d) *Ration checks.* Ration checks may be deposited at any time.

Article IX—Sales and Transfers of Processed Foods

* * * *

§ 9.5 *How processed foods are transferred to persons other than consumers.*

(a) *General.* Processed foods may be transferred to and acquired by a retailer, wholesaler, or processor, or an "industrial user" or "institutional user" only if he gives up to the seller (or transferor) points equal to the point value of the processed foods transferred.[2] (Certain exceptions to this rule are covered in article X.)

[1] For the purposes of General Ration Order 3A, blue "stamps" from the War Ration Book Two, certificates (Form OPA R-1201) and ration checks are to be regarded as "evidences." That term is not, however, actually used in this order.

[2] For convenience, the retailer, wholesaler, processor, or industrial or institutional user to whom the transfer is made, will sometimes be called "the transferee," in the paragraphs which follow.

(b) *Point value.* The number of points which must be given up for a transfer of processed foods is determined by their point value at the time of the transfer.

(c) *When points must be given up.* The transferor must get the points from the transferee, and the transferee must give them up, at or before the time when the transfer is made. However, if the transfer is made through shipment by railroad or any other public carrier, the transferor may arrange to have the carrier get the points for him from the transferee, at the time of actual delivery. If, in this case, where a transfer is made by delivery at a time when the transferee or his authorized agent is not present, the points may be given up later, but not more than seventy-two hours after the delivery.

(d) *Form in which transferor must get points.* The transferor may take points from the transferee only in the form of stamps, certificates or a ration check drawn on the transferee's ration bank account.

* * * *

(e) *Form in which transferee must give up points*—(1) *Wholesalers and processors.* A wholesaler or a processor must give up points only in the form of a ration check drawn on his ration bank account.

* * * *

(f) *Transfers to retailers during March, 1943.* A retailer, wholesaler or processor who transfers processed foods to a retailer during March, 1943, must prepare and give to the retailer a written statement (in any convenient form) showing the name and address of both the transferor and transferee, the date of the transfer, and the number of points given up by the transferee. The transferor must keep a copy of the statement at his principal business office.

* * * *

§ 9.8 *Points may be returned for underdeliveries of processed foods.*

(a) If a retailer, wholesaler, or processor receives points in advance for a transfer of processed foods, and is unable to transfer all or any part of the amount ordered, he may return the points in excess. He must return the points in the same form he would use to give up points for a purchase or other acquisition of processed foods. (For example, a wholesaler can give up points only in the form of a ration check. He would, therefore, deposit all the points received by him, and draw a check for any amount to be returned. However, this section does not apply to consumers, except in connection with mail order transactions.)

Article X—Point-Free Transfers

§ 10.1 *Processed foods in transit on February 28, 1943, may be acquired point-free.*

(a) No points need be given up for a delivery of "processed foods" to a "person" other than a "consumer", if those processed foods were in transit to him on February 28, 1943.

(NOTE: Processed foods which were in transit to a "processor," * * * at the close of business on February 28, 1943, must be included in the inventory which he reports in his registration.)

§ 10.2 *Processed foods may be exchanged for other processed foods.*

(a) Any person may exchange processed foods with any other person, for processed foods of equal point value, without giving up or taking points. (This rule applies even if there is a money payment to make up any difference in the money value of the processed foods exchanged.)

§ 10.3 *Lost or stolen processed foods may be returned, point-free.*

(a) No points need be given up for a return of lost or stolen processed foods to the person who lost them or from whom they were stolen.

§ 10.4 *Stocks of processed foods may be moved point-free between establishments of the same person.*

(a) No points need be given up when a person moves stocks of processed foods from one of his establishments to another of his establishments of the same kind. * * * (However, a record must be kept of the amount of stocks involved in each such movement.) When a person "transfers" processed foods between establishments of different kinds * * * points must be given up just as if those establishments were operated by different persons.

* * * *

§ 10.5 *Processed foods may be stored and returned from storage, point-free.*

(a) No points need be given up for a delivery of processed foods for storage purposes only.

(b) No points need be given up for a delivery of processed foods from the place of storage to the person who stored them, or to a person to whom he has sold or transferred them. (However, that sale or transfer must be made in a way permitted by this order.)

§ 10.6 *Security interests in processed foods may be created and released, point-free.*

(a) No points need be given up for a transfer of processed foods, or of any interest in them, for security purposes only. (For example, if processed foods are pledged or mortgaged the person with whom they are pledged or mortgaged need not give up points.)

(b) No points need be given up for a release of a security interest in processed foods, or for a return of those foods to the person who originally transferred them for security purposes. (For example, a person who pledged processed foods may get them back without giving up points. Similarly, a person who gave a chattel mortgage on his processed foods need not give up points when the mortgage is ended.)

* * * *

§ 10.9 *Processors may deliver samples, point-free.*

(a) A processor may deliver processed foods to prospective buyers (other than consumers) for sampling, without getting points.

* * * *

The order contains the usual requirement for the keeping of records and reports, the furnishing of required information, and the inspection of places where processed foods are kept. There is a provision for appeal under OPA's Procedural Regulation No. 9.

Enforcement is provided for under suspension orders which may be issued by the Administrator against anyone in violation of the requirements of the order. These prohibit violators from selling or otherwise disposing of processed foods.

Provisions for Buying Rationed Foods in Quantity

Ranchers, prospectors and others who live too far from a marketing center to buy their rationed canned and processed foods as often as once a month—the length of each point ration period—will be permitted to apply to local War Price and Rationing Boards for a certificate allowing them to buy these foods in quantity, according to an announcement by the Office of Price Administration. Certificates may be granted up to the full number of points in War Ration Book 2.

When the Board issues the certificate, it will remove three sets of point stamps for each period for which the certificate is granted. For example, a family receiving a certificate for two ration periods would have all stamps from A through F removed. A certificate is good for 60 days from the day it is issued, but its full point value must be spent at one time. It is assumed, rationing officials explain, that consumers who are granted a certificate for a specified time period on the basis of their stated need will use it accordingly.

Consumers who buy for more than one ration period will nevertheless buy at current point values, although it is probable that the point values of some of the foods they buy will be changed during the time for which certificates are issued.

Missouri Considers Bond, License Measure

Canners, manufacturers, and processors of food or food products, including liquids or beverage, for sale for human consumption in Missouri, would be required to pay an annual license fee of $5 and secure an indemnifying bond of $1,000 guaranteeing that their products are pure and wholesome, under the terms of a bill (House 126) introduced recently in the Missouri House of Representatives. Persons alleging injury by reason of eating or drinking such products may sue and recover on the proposed bond. The bill further provides that the Secretary of State is to be the agent of the canner, manufacturer or processor, for the purpose of service of process in any such suit.

ODT Grants Minimum Carloading Exemption

Under an exemption to General Order 18 of the Office of Defense Transportation, canned food shippers who must move merchandise to reach wholesalers and retailers in time for the canned foods "freeze," in advance of rationing, but have insufficient stocks under present limitation orders to make up the required carload of 65,000 pounds, are permitted to ship in smaller carload lots. This exemption is granted under Section 500.23 (b) of ODT's General Order 18.

ODT officials cautioned, however, that such exemption would apply only in cases where shippers had made every effort to move goods in carload lots of 65,000 pounds, but were unable to do so because of government limitation orders on canned foods.

Shippers moving canned goods under this exemption must attach to the shipping instructions a Certificate of Compliance, endorsed as follows: "The requirements of General Order ODT 18 have been complied with in the loading of this shipment, except as authorized by Section 500.23 (b)." This certificate must bear the signature of the consignor.

Shippers also are advised to consult the railroads to ascertain what privileges are available for partial loading and unloading of carload shipments. ODT's General Order 18 requires the railroads to allow at least one stop, but there is nothing in the order, ODT officials point out, to prevent rail carriers from allowing additional stops for partial loading and unloading. ODT officials asserted that by taking advantage of stopoff privileges for loading, shippers would in many cases be able to meet the 65,000 pound loading requirement of canned goods, and thus avoid shipment under the exemption clause.

They emphasized that the exemption privilege was to be used only as a last resort, and that shippers availing themselves of it should be prepared to prove that such action was necessary under existing government limitation orders.